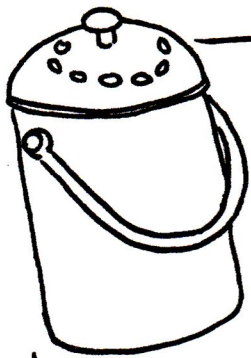


Indoor Composting Options

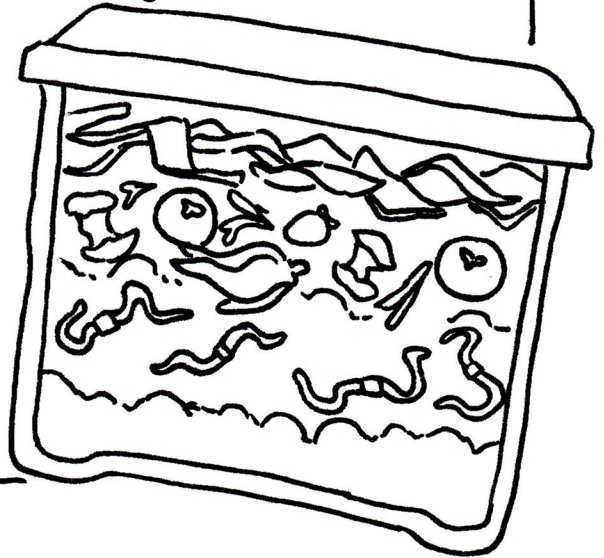


Stainless Steel Charcoal Filtered Container:

This can hold food scraps until you can transport them to a community garden or other outdoor compost pile. The charcoal filter keeps your home smell free and the stainless steel allows for easy cleaning.

Worm Farm (a.k.a. vermicomposter):
You can purchase a vermicomposter, or make one out of two plastic bins. Nest the shorter box inside the taller one and have a lid for the top. Drill at least 10 holes in the lid and at the top edge of the bin and cover these with fine mesh screening. Fill with a bottom layer of bedding and

add "red wiggler" worms. Now just add your food scraps and maintain!



Bokashi Composting:
A bin that uses an anaerobic process that relies on inoculated bran to ferment kitchen waste, including meat and dairy, into a safe soil builder and nutrient-rich tea for your plants. Place food

scraps into the Bokashi composter and add the provided bran mix, then set aside for 10 - 12 days. The resulting pickled mixture is "pre-compost" should be buried for 2 - 4 weeks until it is soil fertilizer.

Electronic Kitchen Composter:

These units sanitize, dehydrate, and break down food waste in just a few hours.

While these appliances are convenient and quick,

they are a pricier option that uses electricity, and doesn't replace genuine decomposition.

